

SALT GRASS



STEAK HOUSE

PLATED GROUP MENU SELECTIONS



SALOON CLASSICS



TITO'S TEXAS TEA (240 cal)
22oz. Long Island Iced Tea made with Tito's Handmade vodka with a hint of tequila.



21 OZ. ESPECIAL MARGARITA (360 cal)
Camarena Silver Tequila, Naranja Orange Liqueur & Fresh Lime Juice

SIGNATURE COCKTAILS

TROPICAL SANGRIA (220 cal)
Absolut Vodka, Malibu Coconut Rum, Pineapple, Cranberry & Orange Juice, topped with Moscato & Ginger Ale

GRILLED PINEAPPLE MARGARITA (270 cal)
Don Julio Blanco Tequila, Cointreau, Liber & Co. Pineapple Gum Syrup, Pineapple and Fresh Lime Juices, infused with Grilled Pineapple

GRAND SANGRIA (250 cal)
Organic Red Blend of Red Wine, Fresh Juices and Peach Schnapps

SANGRIA SWIRL RITA (200 cal)
Homemade Grand Sangria mixed with our Frozen Margarita



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

LUNCH SELECTIONS

AVAILABLE MONDAY- FRIDAY UNTIL 4PM



PLATED GROUP MENU SELECTIONS

Group menu selections include your choice of entrées, one side dish, either a Dinner Salad, Caesar Salad or cup of Soup, and your choice of non-alcoholic beverage.* Signature sides, signature salads, appetizers and desserts can be added for a nominal charge.

PECOS RIVER MENU \$36 PER GUEST

BBQ RIBS 1/2 RACK (560 cal)
Slow-cooked and "fall-of-the-bone".

ATLANTIC SALMON* (480 cal)
Simply grilled to perfection.

GULF COAST STEAK & SHRIMP* (650 cal)
6 oz. Center-Cut Top Sirloin, choice of grilled or fried shrimp.

CHICKEN LAREDO (930 cal)
Jack cheese, avocado, grilled onions, tomatoes, poblano peppers, green onions, cilantro, feta cheese.

ENTRÉE ENHANCEMENTS

Can be added for a nominal charge.

SMOTHER YOUR STEAK (190 cal)
Garlic butter, sautéed mushrooms, grilled onions.

GRILLED OR FRIED SHRIMP (230 cal)

SAUTEÉD MUSHROOMS & GRILLED ONIONS FOR SHARING (220 cal)
(Serves 2)



SIDE CHOICES

GARLIC MASHED POTATOES (320 cal)

HERB RICE (480 cal)

FLASHED FRIED GREEN BEANS (90 cal)

FRENCH FRIES (370 cal)

SWEET POTATO FRIES (380 cal)

BROCCOLI (120 cal)

SIGNATURE SIDES

\$2.49 per person

BAKED POTATO (310-660 cal)

SMOKED MACARONI & CHEESE (440 cal)

SIGNATURE SALADS

\$4.49 per person

WEDGE SALAD (450 cal)

*Non-Alcoholic beverages include Iced Tea, Flavored Iced Tea, Soda & Water. Menu items & prices may vary by location.

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A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.
Specific items & prices may vary regionally. Items & Prices are subject to change.

DINNER SELECTIONS



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GUADALUPE MENU \$41 PER GUEST

GULF COAST STEAK & SHRIMP* (770-990 cal)

8 oz. Center-Cut Top Sirloin, choice of grilled or fried shrimp.

CHICKEN LAREDO (930 cal)

Jack cheese, avocado, grilled onions, tomatoes, poblano peppers, green onions, cilantro, feta cheese.

NEW YORK STRIP* 12 oz. (820 cal)

BBQ PORK RIBS (1110 cal)

Slow-cooked & "fall-of-the-bone".

ATLANTIC SALMON* (480 cal)

Simply grilled to perfection.

ENTRÉE ENHANCEMENTS

Can be added for a nominal charge.

SMOTHER YOUR STEAK (190 cal)

Garlic butter, sautéed mushrooms, grilled onions.

GRILLED OR FRIED SHRIMP (230 cal)

SAUTÉED MUSHROOMS & GRILLED ONIONS FOR SHARING (220 cal)

(Serves 2)



SIDE CHOICES

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HERB RICE (480 cal)

FLASHED FRIED GREEN BEANS (90 cal)

FRENCH FRIES (370 cal)

SWEET POTATO FRIES (380 cal)

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RED RIVER MENU \$45 PER GUEST

RIBEYE & SHRIMP* (1090-1310 cal)
12 oz. Ribeye, choice of grilled or fried shrimp.

MAUDEEN'S CENTER-CUT FILET*
6 oz. (560 cal)

PAT'S RIBEYE*
16 oz. (1260 cal)

SALMON OSCAR* (820 cal)
Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.

TEXAS T-BONE*
17 oz (1050 cal)

GRILLED CHICKEN & SHRIMP (720-940 cal)
Grilled marinated breast, choice of grilled or fried shrimp.

ENTRÉE ENHANCEMENTS

Can be added for a nominal charge.

SMOTHER YOUR STEAK (190 cal)
Garlic butter, sautéed mushrooms, grilled onions.

GRILLED OR FRIED SHRIMP (230 cal)

SAUTEÉD MUSHROOMS & GRILLED ONIONS FOR SHARING (220 cal)
(Serves 2)



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RIO GRANDE MENU \$55 PER GUEST

URBAN COWBOY* (1300 cal)

12 oz. New York Strip, grilled shrimp, lemon butter, green onions.

RIBEYE & SHRIMP* (1090-1310 cal)

12 oz. Ribeye, choice of grilled or fried shrimp.

SILVER STAR PORTERHOUSE*

22 oz. (1520 cal)

MAUDEEN'S SMOTHERED FILET* (550 cal)

6 oz. Filet Mignon, sautéed mushrooms, caramelized onions, garlic butter.

BBQ PORK RIBS & CHICKEN (970 cal)

"Fall-off-the-bone" ribs & grilled chicken breast.

ENTRÉE ENHANCEMENTS

Can be added for a nominal charge.

SAUTEÉD MUSHROOMS & GRILLED ONIONS FOR SHARING (220 cal)

(Serves 2)

GRILLED OR FRIED SHRIMP (230 cal)



SIDE CHOICES

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HERB RICE (480 cal)

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APPETIZERS

[SERVED FAMILY STYLE]

RANGE RATTLERS™

Jumbo jalapeños, shrimp, cilantro, jack cheese, cilantro, ranch dressing.

(Serves 4) (680 cal)

(Serves 6) (1100 cal)

(Serves 8) (1470 cal)

FRIED MUSHROOMS (460 cal)

Dusted with parmesan.

(Serves 4)

QUESO FRESCO

Queso blanco, pico de gallo, cilantro, green onions, tostada chips.

(Serves 4) (1290 cal)

(Serves 6) (2230 cal)

CHEESE FRIES (1830 cal)

Jack & cheddar cheese, bacon, sour cream, scallions, ranch dressing.

(Serves 4)

*Menu items and prices may vary by location.

DESSERTS

TWO-FORK CHEESECAKE (1520 cal)

Topped with white chocolate sauce & fresh strawberries.

(Serves 2)

CARROT CAKE (1900 cal)

An old fashioned homemade carrot cake with an array of spices, generously filled & frosted with cream cheese icing.

(Serves 3)



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